



CHAIN OF PONDS



Novello

2016 Semillon Sauvignon Blanc

VINEYARD

The Novello Semillon Sauvignon Blanc was sourced from 3 vineyards in the Adelaide Hills, The Semillon from Birdwood and Sauvignon Blanc from Birdwood, Kenton Valley and Kuitpo. The Semillon was picked with a touch of herbaceousness along with the good green apple acid to give the wine life and balance. The sauvignon blanc blocks were picked a week later in the season to give a balance of tropical notes.

WINERY

Destemmed and chilled to air bag press, the juice was extracted as quickly as possible to minimise the extraction of phenolics and colour from the red skinned variety. The juice was then fined and settled for 72 hours until clear and was then racked for ferment. The juice was inoculated with a fruit enhancing yeast and fermented at cool temperatures to preserve the natural fresh fruit characters. The wine was then lees stirred for 3 months to build mouthfeel and texture. The wine was bottled early to preserve the delicate fresh fruit characters.

COLOUR

Very pale green straw with brilliant clarity.

BOUQUET

Fresh intense nose displaying lime zest, apple and mild tropical notes which are held together with a solid citrus and apple crunch backbone with integrated melon and subtle yeasty notes with a hint of grassiness.

PALATE

Well balanced palate with tight acidity, freshness, brightness and trueness of fruit displaying subtle tropical flavours balanced by citrus and green apple notes. Slightly textural on the finish with subtle fruit sweetness giving length, intensity and drive to the wine.

CELLARING

Enjoy young.

MATCH

A great match for fresh seafood, poultry dishes with delicate sauces or simply enjoying with friends.

WINE ANALYSIS

Winemaker: Greg Clack
60% Semillon
40% Sauvignon Blanc
Bottled: August 2016
Alcohol: 11%v/v

Oak: Unoaked
Acid: 6.9 g/L
pH: 3.21
Residual Sugar: 3.2g/L
Sulphur: 116 mg/L